

Macaroni Salad

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		1 gal 2 qt		3 gal	1. Heat water to rolling boil. Add the salt.
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Enriched elbow macaroni	1 lb 5 oz	1 qt 5/8 cup	2 lb 10 oz	2 qt 1 1/4 cups	2. Slowly add macaroni. Stir constantly, until water boils again. Cook for 10-12 minutes or until tender. Stir occasionally. Drain well. Rinse under cold water. Drain well.
Reduced calorie salad dressing	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
OR	OR	OR	OR	OR	3. In a bowl, combine macaroni and salad dressing or mayonnaise. Mix.
Lowfat mayonnaise	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
*Fresh carrots, shredded	4 oz	1 1/4 cups	8 oz	2 1/2 cups	4. Add carrots, celery, onions, pickle relish, pepper, dry mustard, salt and paprika. Toss lightly. Spread 1 lb 14 ¾ oz (approximately 1 qt 2 ¼ cups) into each pan (9" x 13" x 2"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.

*Fresh onions, chopped	2 oz	1/3 cup	4 oz	2/3 cup
Sweet pickle relish, undrained	2 oz	1/4 cup	4 oz	1/2 cup
Ground black or white pepper		1/2 tsp		1 tsp
Dry mustard		1 1/2 tsp		1 Tbsp
Salt		1/2 tsp		1 tsp
Paprika		3/4 tsp		1 1/2 tsp

5. CCP: Cool to 41° F or lower within 4 hours.
Cover. Refrigerate until ready to serve.

6. Garnish with paprika. Portion with No. 8 scoop
(½ cup).

Notes

* See Marketing Guide

1/2 cup (No. 8 scoop) provides 3/4 oz equivalent grains

A new nutrient analysis will be coming.

Edited April 2014. Restandarization in Progress.

Marketing Guide		
Food as Purchased for	25 Servings	25 Servings
Carrots	5 oz	10 oz
Celery	5 oz	10 oz
Mature onions	3 oz	6 oz

Serving	Yield	Volume
½ cup (No. 8 scoop) provides the equivalent of 1 slice of bread.	25 Servings: 3 lb 13 ½ oz	25 Servings: 3 quarts ½ cup 2 pans
	50 Servings: 7 lb 11 oz	50 Servings: 1 gallon 2 ¼ quarts 4 pans

Nutrients Per Serving					
Calories	N/A	Saturated Fat	N/A	Sodium	N/A
Protein	N/A	Cholesterol	6 mg	Dietary Fiber	N/A
Carbohydrate	N/A	Vitamin A	1331 IU		
Total Fat	N/A	Vitamin C	1 mg		